

ABSTRACT

Disclosed are compositions and methods for enhancing the yield of coagulated milk products including cheese and other fermented milk products. Admixture of structurally expanded celluloses into milk allows substantial incorporation of additional whey solids and fluids into the caseinate matrix. The resulting interactive particle network comprising the cellulosic microfibril substructure and caseinate curd is readily manipulated by standard methods employed in the dairy industry to produce a variety of natural and processed dairy products with increased yield.